



MEETINGS, INCENTIVES & GROUPS





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CORPORATE EVENTS ON PISSOURI BAY

The luxurious and picturesque Columbia Beach Resort is a unique venue for events in Cyprus. Equal distance between Paphos and Limassol, and just a half hour drive from Paphos International Airport, with Larnaca International Airport just over an hour away, we are perfectly located for local and overseas events.

Masterfully weaving together the ingredients needed to engender a unique luxury affair, it is our pleasure to ensure that your event is handled with constant care and attention, bestowing that hint of magic expressive of our award-winning, all-suite Resort: a stunning venue for any occasion.

With sweeping lawns, quaint eateries, a sophisticated ballroom and spacious terraces overlooking Pissouri Bay, Columbia Beach Resort is truly a five-star conference location that will please everyone participating in your event.

Individuality, innovation and personalised service are the key factors for the success of every event at our Resort on Pissouri Bay. Our dedicated professionals will exceed your expectations, always striving to excel in creative presentation, impeccable service and exceptional food quality.





CORPORATE BENEFITS

Book suites at our Resort for your event's participants and receive the following benefits:

🚢 Complimentary welcome drink at check-in

🚢 Complimentary upgrades

🚢 Variety of complimentary amenities in all suites upon arrival

🚢 Complimentary audiovisual equipment in the conference venue

🚢 Free use of our tennis and squash courts

🚢 Free use of our fully equipped gym, steam bath, sauna and Jacuzzi

🚢 Free high-speed Wi-Fi in all public areas and Resort suites



MEETING VENUES & CONFERENCE FACILITIES

Columbia Beach Resort offers perfectly equipped five-star venues in Cyprus for business meetings, conferences and incentive groups.





The facilities of our conference and function spaces easily surpass the exacting demands of meeting planners and convention organisers, and can be customised for almost any conference event in Cyprus, offering a range of beautiful settings for business or social occasions.

OVAL BALLROOM

The Oval Ballroom can accommodate up to 350 delegates for a cocktail reception, and can be sub-divided into two equal sections.

EXECUTIVE MEETING ROOM

The Adonis Conference Room can accommodate up to 20 delegates.

GALLERY AREA & VERANDA

The gallery area and the veranda are available for coffee breaks and small exhibitions.

▣ Technical assistance

▣ LCD projector

▣ Screen

▣ Flip charts

▣ Video, TV/screen

▣ Projectors

▣ Microphones (tie clip & cordless)

▣ Laser printer

▣ FREE high speed Wi-Fi Internet connection

▣ Telecommunications equipment

▣ Secretarial assistance

Some items are payable if they are not included in the Daily Delegate Rates (see pages 10 & 11)

	SET-UP OPTIONS	Oval Ballroom 240m2	Oval East 140m2	Oval West 140m2	Adonis 40m2
	COCKTAIL RECEPTION	350	100	100	N/A
	DINNER (<i>round tables</i>)	190	50	50	N/A
	DINNER (<i>rectangular tables</i>)	210	60	60	N/A
	CLASSROOM STYLE	130	60	60	N/A
	U-SHAPE	48	25	25	N/A
	HOLLOW SQUARE	70	30	30	N/A
	CABARET STYLE	72	40	40	N/A
	BOARDROOM	N/A	22	22	16-18



DAILY DELEGATE RATES ~ HALF DAY

FOOD & BEVERAGE DETAILS

~ Welcome Coffee

Coffee, tea, fresh orange juice, water

Dry cake, biscuits and muffins

~ Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, croissants, dry cake, Danish pastries and sliced fresh fruit

~ Buffet lunch, inclusive of soft drinks & water

VENUE DETAILS

10 to 50 persons:

Eros Bar or Oval Ballroom reception area (standing)

More than 50 persons:

Light lunch buffet at Bacchus (inside and/or outside sitting)

Meeting Room inclusive of:

~ Notepads and pens

~ Water

~ Mints

~ Flip charts

~ Projector and screen

~ Microphones

~ Free high-speed Wi-Fi for all delegates

Price: €70 per person

DAILY DELEGATE RATES ~ FULL DAY

FOOD & BEVERAGE DETAILS

~ Welcome Coffee

Coffee, tea, fresh orange juice, water, biscuits, muffins and fresh fruit

~ Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, croissants, dry cake, Danish pastries, mini yoghurt shots and sliced fresh fruit

~ Buffet lunch, inclusive of soft drinks & water

~ Afternoon Coffee Break

Coffee, tea, fresh orange juice, chilled juice, water

Cookies, assorted cakes and pastries and sliced fresh fruit

10 to 50 persons:

Eros Bar or Oval Ballroom reception area (standing)

More than 50 persons:

Light lunch buffet at Bacchus (inside and/or outside sitting)

Meeting Room inclusive of:

~ Notepads and pens

~ Water

~ Mints

~ Flip charts

~ Projector and screen

~ Microphones

~ Free high-speed Wi-Fi for all delegates



Coffee Breaks

Our selection of coffee breaks has been designed to cater to the hearts and stomachs of hard working professionals in need of a little luxurious pick-me-up..

WELCOME COFFEE

€8 per person

A selection of coffees and teas
Freshly squeezed orange juice
Local mineral water
Two kinds of cookies

MORNING / AFTERNOON COFFEE BREAK

€10 per person

A selection of coffees and teas
Freshly squeezed orange juice
Local mineral water
Two kinds of cookies
Croissants & Danish (am) *or* mini cheesecakes (pm)
Seasonal fresh fruits

BUSINESS COFFEE BREAK

€14 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies
Croissants & Danish (am) *or* chocolate chip muffins (pm)
Pistachio raspberry financier
Seasonal fresh fruits

EXECUTIVE COFFEE BREAK

€18 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies
Croissants, cinnamon rolls, Danish (am) *or* Vanilla cake, fruit tart (pm)
Peanut delight
White chocolate raspberry shots
Halloumi pie
Olive pie
Seasonal fresh fruits

MINI HEALTHY BREAK

€12 per person

A selection of coffees and teas
Freshly squeezed orange juice
Smoothies (à la carte)
Local mineral water
Seasonal fresh fruits
Selection of nuts

A 10-person minimum applies to all coffee breaks

Any changes to the Coffee Break inclusions may incur changes in price.

HEALTHY BREAK

€15 per person

A selection of coffees and teas
Freshly squeezed orange juice
Smoothies (à la carte)
Local mineral water
Tapioca mango shots
Poke bowl with quinoa, tofu,
avocado, beetroot, sweetcorn
Light yoghurt with fruits
Seasonal fresh fruits

“RUNNING” COFFEE BREAK

€26 per person

A selection of coffees and teas
2 freshly squeezed juices
Local mineral water
Two kinds of cookies
Croissants, cinnamon rolls, Danish (am)
Vanilla cake, fruit tart (pm)
Peanut delight
White chocolate raspberry shots
Mini cheesecakes
Halloumi pie
Olive pie
Sliced fresh fruits

Light Lunch

MENU 1

Individual Small Salads

Greek salad
Caesar salad with prawns
Antipasti selection with grilled ciabatta

Sandwiches

Pita with Halloumi & Lountza
Ham & cheese toast
B.L.T. Sandwich

Hot Dishes

Lamb kebab
Zucchini fritters with Feta and mint
Baked salmon fillet with wild rice
Mini burgers

Desserts

Peanut delight
Mini Panna Cotta
Baked cheesecake
Sliced fruits

MENU 2

Individual Small Salads

Anari with spinach and figs
Smoked salmon with potato salad
Antipasti selection with grilled ciabatta

Sandwiches

Club Sandwich
Smoked salmon bagel
Italian sandwich

Hot Dishes

Penne Arrabbiata
Meatballs with cumin and garlic
Seabass with tomatoes and black olives
Crunchy cheese croquettes with tomato marmalade

Desserts

Mini profiteroles
Milk chocolate mousse with caramelised pears
Mini fruit tart
Fruit Charlotte
Sliced fruits

€40 PER PERSON

INCLUSIVE OF SOFT DRINKS AND WATER



Bacchus Lunch Buffet Menu

Salads

Sweet potato salad with Pancetta and spring onions

Caesar salad, croutons, Parmesan, crispy bacon

Baby Mozzarella and cherry tomato salad,
with Rucola, marinated with basil oil

Greek salad

Mixed greens salad

Antipasti cuts with cheese selection

Fatoush salad with pomegranate

Tyrokafteri dip

Tzatziki dip

Hot Specialties

Pork fillet on leeks & fennel with Calvados sauce

Tandoori-style chicken breast with roasted sesame seeds

Basmati rice with corn

Seasonal vegetables

Roasted potatoes with thyme and lemon

Spinach tagliatelle with prawns and sundried tomatoes

Marinated baked salmon fillet with spinach and tomato salsa

Dressings

Caesar dressing

Balsamic

Pesto basil

Desserts

Chocolate mousse with an orange layer

Panna Cotta in glasses with fruit filling

Baked cheesecake

Variety of Cyprus sweets

Coffee Espresso cake

Sliced fruits





Venues - Cocktail Reception

EROS COCKTAIL BAR TERRACE

Outdoor venue ~ Up to 80 persons ~ Anytime ~ Rental fee: €300

OUZERI BAR

Indoor Venue ~ Up to 25-30 persons ~ Anytime ~ Rental fee: €300

OVAL TERRACE

Outdoor Venue ~ Up to 70 persons ~ Anytime ~ Rental fee: €200

POSEIDON BEACH BAR

Outdoor Venue ~ Up to 70 persons ~ From 19:00 ~ Rental fee: €400

WEST LAWNS

Outdoor Venue ~ Up to 250 persons ~ From 19:00 ~ Rental fee: According to requirements

EAST LAWNS

Outdoor Venue ~ Up to 60 persons ~ From 19:00 ~ Rental fee: €300

RESORT LOBBIES

Indoor Venues ~ Winter Cocktail ~ Up to 200 persons ~ Upon availability ~ No charge

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights

~Over 80 persons who have reserved 10 suites for 3 nights

Maximum capacity number subject to change according to setup

All outdoor venues are rented until 11pm



Selection of Drinks

COCKTAIL RECEPTION - AFTER DINNER OPEN BAR

DRINKS SELECTION 1

€25 per person for 1 hour and €21 per person for every additional 1/2 hour

Sparkling wine
1 Cocktail and 1 mocktail
Juice and soft drinks
Mineral water

DRINKS SELECTION 2

€31 per person for 1 hour and €27 per person for every additional 1/2 hour

Prosecco house pouring brand
Best of local wines *pre-arranged from a house selection*
3 Cocktails and 1 Mocktail *pre-arranged from a house selection*
Local Beer
Local brandy, Zivania and Ouzo
Spirits *house selection*
Juice and soft drinks
Mineral water

DRINKS SELECTION 3

€39 per person for 1 hour and €35 per person for every additional 1/2 hour

Champagne house pouring brand
Best of local and imported wines *pre-arranged from a house selection*
5 Cocktails and 1 Mocktail *pre-arranged from a house selection*
Local and international beers *house selection*
Premium spirits *house selection*
Juice and soft drinks
Mineral water

LUNCH & DINNER DRINKS FOR THREE HOURS

DRINKS SELECTION 1

€37 per person

Sparkling wine
Best selection of local wines *pre-arranged from a house selection*
Local beers
Juices and soft drinks
Mineral water

DRINKS SELECTION 2

€41 per person

Prosecco house pouring brand
Local and imported wines *pre-arranged from a house selection*
Local and international beers *house selection*
Spirits *house selection*
Juices and soft drinks
Mineral water

DRINKS SELECTION 3

€49 per person

Champagne - house pouring brand
Local and imported wines - *pre-arranged from a house selection*
Local and international beers - *house selection*
Premium spirits - *house selection*
Juices and soft drinks
Mineral water

Cocktail reception for children from 3 to 12yrs of age, €11 per child, per hour

Listed drinks are house selected.

Specific brand/labels requests or changes to the above packages may incur price changes.

Beverages included on Columbia Beach Resort bar menus and wine lists are not permitted to be brought from outside by the customer;

for beverages not included on the Resort beverage menus and wine lists that customers may want to bring in from outside, a €30 corkage fee per bottle, applies.

Cocktail Reception Canapés

MINIMUM CHOICE:
6 PIECES OF HOT AND/OR COLD PER PERSON

Selection of cold Canapés

€3.00 per person

Foie-gras parfait on toasted brioche with white port

Tuna tartare with fresh herbs & lime zest

Vegetarian Japanese Maki rolls

Tomato & olive Bruschetta flavoured with basil

Smoked chicken salad with red onions & cucumbers

Smoked salmon roulade with cucumber & dill cream

Smoked duck breast with citrus chutney

San Daniele Ham with melon & mint

Spicy shrimp cocktail with avocado mousse

Selection of hot Canapés

€3.50 per person

Scallop wrapped with Prosciutto & passion fruit dressing

Spicy chicken Tikka skewer with raita

Mini tortilla stuffed with Cajun beef & salsa

Vegetarian Spring rolls with mango & orange chutney

Prawns on focaccia with sweet chili

Curry Samosas with sweet & sour sauce

Forest mushroom tartlet with red onion mousse

Kefalotyri croquettes with sweet chili

Mini Quesadillas with chicken & baby rocket



Venues - Dinner Reception

APOLLO TAVERN PERGOLA

Outdoor Venue ~ Set Menu / Meze ~ From 20-30 persons ~ Lunch & Dinner ~ Rental fee: €500

OUZERI BAR

Indoor Venue ~ Lunch / Dinner ~ Up to 25 persons ~ Lunch & Dinner ~ Rental fee: €300



POSEIDON BEACH BAR

Outdoor Venue ~ BBQ Buffet / Meze / Buffet ~ Up to 70 persons ~ From 19:00 ~ Rental fee: €400

WEST LAWNS

Outdoor Venue ~ Buffet ~ Up to 280 persons ~ From 19:00 ~ Rental fee: According to requirements

BACCHUS

Indoor & Outdoor Venue ~ Gourmet / Fine Dining ~ Maximum of 60 persons ~ From 12:00 ~ Rental fee: €1,000

Private venue for over 20 persons

(Can be privatised for lunch & dinner on weekly closing days or seasonally)

Venues are complimentary for:

~Up to 80 persons who have reserved 5 suites for 3 nights

~Over 80 persons who have reserved 10 suites for 3 nights

Maximum capacity number subject to change according to setup

All outdoor venues are rented until 11pm





Venues - Dinner Reception

CAPE ASPRO POOL PERGOLA

Outdoor Venue ~ Buffet ~ Up to 130 persons ~ From 19:00 ~ Rental fee: €500

OVAL BALLROOM (1/2)

Indoor Venue ~ Buffet ~ From 51 up to 60 persons ~ Anytime ~ Rental fee: €450

OVAL BALLROOM (ROUND TABLES)

Indoor Venue ~ Buffet ~ From 60 up to 180 persons ~ Anytime ~ Rental fee: €1,000

ATRIUM

Indoor Venue ~ Buffet ~ From 80 up to 180 persons ~ Anytime ~ Rental fee: €1,000

EROS COCKTAIL BAR TERRACE

Outdoor Venue ~ Set Menu ~ From 8 up to 30 persons ~ From 19:00 ~ Rental fee: €400



Maximum capacity number subject to change according to setup

All outdoor venues are rented until 11pm



Apollo & Atrium Set Menus

MENU 1

€70 per person

STARTER

Octopus

with baby potatoes, black olives & spicy red fava purée

OR

Spinach Salad

*with strawberries, goat cheese, walnuts
& strawberry vinaigrette*

MAIN

Marinated Chicken Souvlaki

with grilled pineapple salsa, & lime yoghurt dip

OR

Salmon Fillet

with black Tahini sauce & quinoa Tabbouleh

DESSERT

Hazelnut Praline Cake

with flourless biscuit & vanilla cream filling

MENU 2

€80 per person

STARTER

Asparagus

*with quinoa, smoked Metsovone cheese, mushrooms
& pomegranate*

OR

Pappardelle

with lamb Bolognaise & coriander yoghurt

INTERMEDIATE

Sweet Potato Soup

with smoked pancetta & truffle oil

MAIN

Pork Fillet Sous Vide

*with Commandaria reduction, celeriac purée
& potato fondant*

OR

Sea Bass Fillets

*baked with rosemary & garlic, served with black Tagliolini,
grated Bottarga & lobster sauce*

DESSERT

Chocolate Tart

With banana sauce and Ferrero ice cream



Apollo Restaurant Meze

FOR A MAXIMUM OF 80 INVITEES (INDOOR SEATING) - €60 PER PERSON
OUTDOOR SEATING IS SUBJECT TO AVAILABILITY

STARTERS

Greek salad
White Tyrokafteri
Houmous
Aubergine Tahini dip
Tzatziki

INTERMEDIATES

Fried calamari
Grilled oyster mushrooms
Garlic prawns
Asparagus with eggs

MAINS

Grilled lamb chops
Sieftalia
Grilled Halloumi
Sausages
Meatballs in garlic & tomato sauce
Potatoes with onions & coriander

DESSERTS

Anarotourta shots in caramelised Filo
Galaktopoureko
Saraili
Sliced fresh fruits

sample menu, available to be customised to your preference



West Lounge or Oval Ballroom or Atrium Restaurant

BUFFET MENU 1

FOR A MINIMUM OF 50 GUESTS AND MAXIMUM 180 GUESTS ~ €70 PER PERSON

Salads

German potato salad
Sweet corn with raisins and pepper Florinis
Greek salad
Fattoush salad
Baby spinach salad with artichokes, blue cheese, and walnuts
Rocket salad with Parmigiano flakes & pomegranate
Prawn salad with avocado, citrus, and lettuce
Waldorf salad

From the Larder

Antipasti cuts with cheese selection
Marinated smoked salmon & gravlax platter
Grilled vegetables with balsamic vinegar and honey

Dip Selection

Hummus
Tahini
Tzatziki

Dressings

Balsamic
Chili mayonnaise
Lemon

Carvery

Leg of lamb
Pork shoulder
Sauces
Rosemary, pepper, apple, selection of mustards

Hot Specialties

Beef medallions with mushroom ragout
Chicken rostino stuffed with Mozzarella and sun-dried tomatoes in Cacciatore ragout
Salmon with spinach ragout with saffron mustard sauce
Wild rice with garden peas and cinnamon
Seasonal vegetables
Baby potatoes in herbed butter
Penne in Arrabbiata sauce

Desserts

Panna Cotta
Portokalopita
Fruit Charlotte
Coffee Espresso cake
Praline cake
Profiteroles
Apple crumble
Fruit selection



West Lawn or Oval Ballroom or Atrium Restaurant

BUFFET MENU 2

FOR A MINIMUM OF 50 GUESTS AND MAXIMUM 180 GUESTS ~ €80 PER PERSON

Salads

Sweet potato salad with Pancetta and spring onions

Caesar salad, croutons, Parmigiano and crispy bacon

Tuna salad with wakame, mango, eel dressing

Baby spinach salad with strawberries, goat cheese and walnuts

Mozzarella salad with baby rocket and cherry tomatoes and pesto

Marinated artichoke salad with red onions

Tabbouleh

Broccoli and red onion salad with pumpkin seeds

and lime mayonnaise

Village salad

Dressings

Anchovy

Balsamic

Lemon

Selection of Dips

Tzatziki, Melitzanosalata, Tarama, Tyrokafteri

From the Larder

Antipasti cuts with cheese selection

Marinated smoked salmon and gravlax platter

Grilled asparagus with truffle oil and parmesan

Sushi selection with condiments

Hot Specialties

Pork fillet with red cabbage, raisins, carrots confit and Calvados sauce

Tandoori-style chicken breast with roasted sesame seeds

Salmon with leek ragout and wholegrain mustard sauce

Basmati rice with pine nuts and cumin

Vegetable ratatouille

Potatoes au gratin

Penne with prawns, spinach, and sun-dried tomatoes

Ricotta ravioli with tomato and basil sauce

Carvery

Leg of lamb

Ribeye beef

Sauces:

Rosemary

Mushroom

Selection of mustards

Desserts

Chocolate mousse with an orange layer

Panna Cotta

Variety of Cyprus sweets

Fruit Charlotte

Coffee Espresso cake

Praline cake

Profiteroles

Apple crumble

Fruit selection



Bacchus Set Menu

Menu 1

*For a minimum of 12 & a maximum of 70
guests during the winter €80 per person*

AMUSE

Small bite with Chef's compliments

STARTERS

Smoked Eel Panna Cotta
avocado, horseradish, grapefruit

MAINS

Grouper Fillet
*cauliflower-yoghurt puree, shiitake, miso-glazed
cauliflower florets, pak choy and spinach beurre blanc*

OR

Lamb Fillet
truffle, kohlrabi, chanterelle mushroom and lamb jus

DESSERT

White Chocolate Mousse
*with raspberry star anise cream, raspberry coulis,
pistachio biscuit and salty caramel gelato*

Menu 2

*For a minimum of 12 & a maximum of 70
guests during the winter €90 per person*

AMUSE

Small bite with Chef's compliments

STARTERS

Prawn Leather
caviar and peas textures

MAINS

Wild Turbot Confit
mussels, leek-dust cannelloni, Tio Pepe sauce

OR

USDA Ribeye
onion textures, oxtail terrine, pepper sauce

DESSERT

Passionfruit Tart
with mango mousse



Poseidon Beach Bar & Cape Aspro Pergola

BBQ BUFFET

For a minimum of 20 & a maximum of 80 guests ~ €75 per person

SALADS

Greek

Coleslaw

Sweet Corn, red pepper and kidney beans

Mixed greens

Beetroot orange

Sweet potato

with Pancetta, rocket, pomegranate and artichoke

Antipasti

Mushrooms marinated with coriander and garlic

COLD ITEMS

Grilled vegetables

with pine seeds and balsamic glaze

Cold cuts

Pickles

DIPS

Tzatziki, Tyrokafteri, Taramasalata

DRESSING

Olive oil and lemon, mustard sherry, sweet chili

HOT SPECIALTIES

Caponata

Pasta Agli Olio

Curry rice

with peppers & asparagus

Corn on the cob

Grilled octopus

Chicken

Lamb chops

Mini burgers

with Portobello mushrooms & cheddar cheese

Jacket potatoes

with herbed cheese

Chicken Tikka Souvlaki

German sausages in Bratwurst cabbage

ACCOMPANIMENTS

Lemon, mustard, Parmesan & sour cream

DESSERTS

Assortment of homemade cakes

Fresh fruit selection



COLUMBIA BEACH RESORT PISSOURI

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Food menus included, except Bacchus Set Menus, are available to be customised to your preference

Please advise us of any food intolerance or allergies

Prices include all applicable taxes

SMALL
LUXURY
HOTELS
OF THE WORLD™